



THE BALLANTYNE  
A LUXURY COLLECTION HOTEL  
Charlotte

*The Ballantyne Hotel & Lodge*

# *Indian Social Packages*

*The Ballantyne Hotel & Lodge is committed to providing you and your family and friends with the most luxurious event experience possible. Our knowledgeable event planners will assist you in planning every detail to ensure that your special event is beautiful and flawlessly executed. We look forward to assisting you throughout the event planning process.*

Inquiries 704 248 4070  
The Ballantyne Hotel & Lodge  
10000 Ballantyne Commons Parkway  
Charlotte, NC 28277  
[www.theballantynehotel.com](http://www.theballantynehotel.com)



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## INDIAN SOCIAL PACKAGES INCLUDE

- White Glove Service
- Traditional Indian Catering Courtesy of the Bombay Grille or The Blue Taj\*
- Five Hours of Unlimited Non Alcoholic Beverage Service including Coffee, Hot & Iced Teas, Soft Drinks
- House Ivory Linens, Overlays and Napkins
- Complimentary Valet Parking offered at the Hotel's Main Entrance
- Complimentary Parquet Dance Floor & Staging for your Band

Pricing Includes Round Tables, Banquet Chairs, Standard Ivory Linens, Overlays and Napkins and all Flatware, China, Glassware, Buffet Tables, Buffet Skirting, Chafing Dishes and Serving Pieces. Client will be charged based on the number of guests at the Wedding Ceremony.

\*Additional \$350 fee for the Tandoori Rental and Chef to cook Fresh Breads on Site

An additional "plating fee" of \$1.25 per guest, per item will apply for any additional items provided for the event (including but not limited to Traditional Indian Desserts, Candies, Mints, Seeds, Snacks, etc.)

Additional \$2.25 per guest to add Masala Tea

Additional Fees will apply for Seafood Items and/or Halal or Kosher Meats

Menus may be customized to meet your needs and those of your attending guests. Additional charges may apply for substitutions.

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## INDIAN LUNCHEON

*Catering Proudly Provided by The Bombay Grille or The Blue Taj*

### Indian Luncheon I ~ Vegetarian Standard

Selection of Three (3) Vegetarian Entrées  
Lentil, Basmati Rice, Tandoori Naan Breads\*  
Selection of Two (2) Condiments  
Selection of Two (2) Desserts  
Iced Tea, Regular and Decaffeinated Coffee

46 Per Guest

### Indian Luncheon II ~ Non-Vegetarian Standard

Selection of Three (3) Vegetarian Entrées  
Selection of One (1) Non-Vegetarian Entrée  
Basmati Rice, Tandoori Naan Breads\*  
Selection of Two (2) Condiments  
Selection of One (1) Dessert  
Iced Tea, Regular and Decaffeinated Coffee

49 Per Guest

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## INDIAN DINNER EVENT

*Catering Proudly Provided by The Bombay Grille or The Blue Taj*

### Package I ~ Vegetarian Standard

Pre-Reception

Selection of Three (3) Vegetarian Hors d'Oeuvres

*\*Based on one (1) piece of each hors d'Oeuvre per guest*

### Traditional Indian Dinner Buffet

Selection of Three (3) Vegetarian Entrées

Lentil, Basmati Rice, Tandoori Naan Breads\*

Selection of Two (2) Condiments

Selection of Two (2) Desserts

65 Per Guest

### Package II ~ Non-Vegetarian Standard

Pre-Reception

Selection of Two (2) Vegetarian Hors d'Oeuvres

Selection of One (1) Non-Vegetarian Hors d'Oeuvre

*\*Based on one (1) piece of each hors d'Oeuvre per guest*

### Traditional Indian Dinner Buffet

Selection of Three (3) Vegetarian Entrées

Selection of One (1) Non-Vegetarian Entrée

Basmati Rice, Tandoori Naan Breads\*

Selection of Two (2) Condiments

Selection of One (1) Dessert

75 Per Guest

Pricing Includes Round Tables, Banquet Chairs, Standard Ivory Linens, Overlays and Napkins and all Flatware, China, Glassware, Buffet Tables, Buffet Skirting, Chafing Dishes and Serving Pieces. Client will be charged based on the number of guests at the Wedding Ceremony.

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## BOMBAY GRILLE CATERING

Please note the following menu selections may be customized to your preferred liking. Bombay Grille is also pleased to offer Gujarati and South Indian Cuisine.

### Appetizers

- Samosas, Mini & Medium
- Pakora, Mixed & Separate
- Aloo Tikka & Channa on Tawa
- Spring Rolls
- Ghobi Lassan Walli
- Tandoori Mix Vegetable with Paneer
- Pani Puri/Bhel Puri
- Tawa Paneer
- Tawa Masala Idli
- Aloo Chat
- Samosa Chat
- Chilli Paneer
- Tikka
- Papri Chat

### Non-Vegetarian Appetizers

- Rashmi Malai Chicken Tikka
- Andheri Murgh
- Shahi Passiliya- Baby Lamb Chops
- Seekh Kebabs
- Hariyali Chicken Tikka
- Fish Pakora
- Chicken Tikka
- Fish Amritasri
- Chicken 65
- Tawa Chicken
- Adraki Campen
- Chicken Pakora

### Vegetarian Entrées

- Sabut Aloo Ki Bhaji
- Ladahi Paneer
- Mutter Paneer
- Stuffed Baby Eggplant on Tawa
- Bhindi with Jeera Potato on Tawa
- Tadka Dall
- Baingan Bhartha
- Channa Sagg
- Mushroom, Bell Pepper & Corn
- Paneer Makini
- Shahi Makai Dhingri
- Vegetable Jalfrezie
- Masal Aloo Ghobi
- Bhindi Jaipuri
- Dall Makini
- Punjabi Cudhy
- Palak Paneer
- Palak Pakora Kadi

### Indo-Chinese Entrées

- Stir Fried Chicken
- Ghobi Manchurian
- Chicken Manchurian
- Garlic Chicken
- Chili Chicken

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## BOMBAY GRILLE CATERING CONTINUED

### Non-Vegetarian Entrées

- Chicken Tikka Masala
- Saag Chicken
- Lamb Korma
- Tawa Shrimp or Chicken
- Fish Masala
- Kadahi Murg
- Chicken Vindaloo
- Chicken Curry
- Lamb Curry
- Tawa Korma
- Lamb Rogan Josh
- Goat Curry
- Achari Lamb

### Rice-Biryani

- Chicken Biryani
- Vegetable Pilau
- Goat Biryani
- Vegetable Biryani
- Lamb Biryani

### Bread

- Naan
- Onion Kulcha
- Bhuturas
- Puri
- Plain Paratha
- Garlic Naan
- Paneer Kulcha
- Tandoori Roti
- Pudina Paratha
- Aloo Paratha

### Desserts

- Rasmalai
- Kheer
- Gajjer Halwa
- Shahi Tukru
- Gulab Jamun
- Kulfi Mango/ Pista
- Rasgulla

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## BLUE TAJ CATERING CONTINUED

Please note the following menu selections may be customized to your preferred liking.

### Appetizers

- Vegetable Samosa
- Vegetable Pakoda
- Green Chili Pakoda
- Aloo Tikki
- Tikki Chole
- Samosa Chat
- Gobhi Manchurian
- Tandoori Vegetable
- Paneer Pakoda
- Paneer Tikka
- Chili Paneer
- Pav Bhaji
- Mango and Black Channa Chat
- Papdi Chat
- Fruit Platter
- Vegetable Platter
- Bhel Puri

### Non-Vegetarian Appetizers

- Krara Chicken Tikka
- Chili Chicken
- Tandoori Chicken
- Reshmi Kebab (Chicken)
- Malai Kebab (Chicken)
- Achari Kebab (Chicken or Lamb)
- Hara Bara Kebab (Chicken or Lamb)
- Seekh Kebab (Chicken or Lamb)
- Meat Samosa (Lamb or Chicken)
- Machchli Amritsari
- Tandoori Jhinga
- Chili Jhinga
- Lasooni Lamb Chops
- Lamb Boti Kebab
- Chicken Pakoda (for Kids)

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## BLUE TAJ CATERING CONTINUED

### Vegetarian Entrées

- Vegetarian Entrees
- Saag Paneer
- Vegetable Korma
- Vegetable Makhni
- Shahi Paneer
- Paneer Tikka Masala
- Channa Saag
- Subji Saag
- Channa Masala
- Pindi Channa
- Bhindi Masala
- Kurkari Bhindi
- Vegetable Kadhai
- Mushroom Makai Methi
- Dal Makhni
- Dal Tarka
- Dal Palak
- Mattar Paneer
- Mushroom Mattar
- Subz Makhni Kofta
- Leek Malai Kofta
- Achari Baingan
- Baingan Bhartha
- Baingan Bahar
- Vegetable Achari
- Tawa Vegetable
- Aloo Gobhi
- Paneer Kaju Malai
- Banarsi Aloo
- Vegetable Jalfrazie
- Vegetable Briyani

### Non-Vegetarian Entrées

- Chicken Tikka Masala
- Chicken Makhni
- Chicken Methi
- Desi Style Chicken
- Chicken Saag
- Chicken Kadhai
- Chicken Vindaloo
- Chicken Hara Masala
- Chicken Tikka Kashmiri
- Chicken Narial Malai
- Chicken Curry
- Lamb Rogan Josh
- Lamb Kadhai Gosht
- Angaar (Spicy Lamb)
- Lamb Pasanda
- Lamb Jalfrazie
- Lamb Mushroom Curry
- Rajasthani Lamb Curry
- Lamb Vindaloo
- Lamb Methi
- Lamb Achari Gosht
- Goat Curry
- Seafood Goa Curry
- Shrimp Makhni
- Fish Masala
- Shrimp Vindaloo
- Chicken Briyani
- Lamb Briyani
- Goat Briyani
- Seafood Briyani

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## BLUE TAJ CATERING CONTINUED

### Rice

- Jeera Rice
- Vegetable Pulao
- Kashmiri Pulao
- Mattar Pulao
- Onion, Raisin Pulao

### Bread

- Butter Naan
- Garlic Naan
- Onion Kulcha
- Methi Pratha
- Achari Pratha
- Tandoori Roti
- Tandoori Pratha
- Padhura

### Salad or Raita

- Raita
- Dahi Bhalla
- Boondi Raita
- Pineapple Raita
- Bhindi Raita
- Indian Style Salad
- Onion and Chilli Salad
- Kachumber Salad
- Achar
- Papad
- Mango Chutney
- Onion Chutney
- Mint Chutney
- Imli Wali Chutney

### Desserts

- Malai Kulfi
- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Fruit Cream
- Mango Mousse
- Chocolate Mousse
- Khajoori Rabri
- Strawberry Phalooda
- Kaju Badam Kheer
- Chocolate Kheer
- Jarda Rice
- Sooji Ka Halwa

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## BARS

### BALLANTYNE BRANDS PACKAGE

125 bartender fee ~ (1) Bartender per (75) Guests

### BALLANTYNE BRANDS MIXED DRINKS

Absolut Vodka  
Tanqueray Gin  
Jim Beam Bourbon  
Dewar's Scotch  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Canadian Club Classic Whiskey

### BALLANTYNE BRANDS WINES

Magnolia Grove, California  
Chardonnay, Cabernet Sauvignon  
Canyon Road, California  
Sauvignon Blanc & Pinot Noir

### DOMESTIC BEER (*Select Three*)

Miller Lite, Budweiser, Yuengling, Bud Light,  
Michelob Ultra, Coors Light, Beck's Non Alcoholic

### IMPORTED BEER (*Select Three*)

Amstel Light, Heineken, Sierra Nevada, Stella Artois,  
Corona, Corona Light

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

### STILL AND SPARKLING WATERS

1 hour 25per Guest  
2 hour 32 per Guest  
3 hour 39 per Guest  
4 hour 46 per Guest  
5 hour 53 per Guest

### PREMIUM BRANDS PACKAGE

125 bartender fee ~ (1) Bartender per (75) Guests

### PREMIUM BRANDS MIXED DRINKS

Ketel One Vodka  
Bombay Sapphire  
Johnny Walker Red  
Ballantyne Bourbon Private Selection  
Jose Cuervo 1800 Tequila  
Crown Royal Whiskey  
Appleton Estate 12-year Rum

### UPGRADED WINE

Sterling Vineyards, California  
Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot

### DOMESTIC BEER (*Select Three*)

Miller Lite, Budweiser, Yuengling, Bud Light,  
Michelob Ultra, Coors Light, Beck's Non Alcoholic

### IMPORTED BEER (*Select Three*)

Amstel Light, Heineken, Sierra Nevada, Stella Artois,  
Corona, Corona Light

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

### STILL AND SPARKLING WATERS

1 hour 32 per Guest  
2 hour 39 per Guest  
3 hour 46 per Guest  
4 hour 53 per Guest  
5 hour 60 per Guest

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**TOP SHELF BRANDS PACKAGE**

125 bartender fee ~ (1) Bartender per (75) Guests

**TOP SHELF MIXED DRINKS**

Grey Goose Vodka  
Ballantyne Private Selection Bourbon  
Queen Charlotte Reserve Carolina Rum  
Herradura Silver Tequila  
Crown Royal Special Reserve Whiskey  
Chivas Regal 12-Year Scotch Whisky  
Tanqueray 10 Gin

**TOP SHELF WINES**

Bollini, Italy  
Pinot Grigio  
Kendall Jackson Vintner's Reserve, Sonoma, California  
Chardonnay  
Rodney Strong, Sonoma, California  
Cabernet Sauvignon  
MacMurray, California  
Pinot Noir

**DOMESTIC BEER (Select Three)**

Miller Lite, Budweiser, Yuengling, Bud Light,  
Michelob Ultra, Coors Light, Beck's Non Alcoholic

**IMPORTED BEER (Select Three)**

Amstel Light, Heineken, Sierra Nevada, Stella Artois,  
Corona, Corona Light.

**ASSORTED SOFT DRINKS**

Coke, Diet Coke, Sprite

**STILL AND SPARKLING WATERS**

1 hour 41 per Guest  
2 hour 48 per Guest  
3 hour 55 per Guest  
4 hour 62 per Guest  
5 hour 69 per Guest

**CONSUMPTION BARS**

125 bartender fee ~ (1) Bartender per (75) Guests

**BALLANTYNE BRANDS MIXED DRINKS**

10 per 1.25 oz. drink

Absolut Vodka                      Tanqueray Gin  
Jim Beam Bourbon                  Dewar's Scotch  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Canadian Club Classic Whiskey

**PREMIUM BRANDS MIXED DRINKS**

12 per 1.25 oz. drink

Ketel One Vodka                      Bombay Sapphire  
Johnny Walker Red                  Crown Royal Whiskey  
Ballantyne Bourbon Private Selection  
Jose Cuervo 1800 Tequila  
Appleton Estate 12-year Rum

**TOP SHELF MIXED DRINKS**

14 per 1.25 oz. drink

Grey Goose Vodka  
Ballantyne Private Selection Bourbon  
Queen Charlotte Reserve Carolina Rum  
Herradura Silver Tequila  
Crown Royal Special Reserve Whiskey  
Chivas Regal 12-Year Scotch Whisky  
Tanqueray 10 Gin

**CORDIAL DISPLAY ~ Attendant Required**

14 per 2 oz. drink

Bailey's Irish Cream, Godiva Dark Liqueur, Kahlua, Frangelico,  
Grand Marnier

**COGNAC DISPLAY ~ Attendant Required**

14 per 2 oz. drink

Remy Martin VSOP Cognac, Courvoisier VSOP, Hennessy VS

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**BALLANTYNE BRANDS WINES**

*10 per glass*

Magnolia Grove, California  
Chardonnay & Cabernet Sauvignon  
Canyon Road, California  
Sauvignon Blanc & Pinot Noir

**PREMIUM WINES**

*12 per glass*

Sterling Vineyards, California  
Chardonnay, Cabernet Sauvignon, Pinot Grigio & Merlot

**TOP SHELF WINES**

*14 per glass*

Bollini, Italy  
Pinot Grigio  
Kendall Jackson Vintner's Reserve, Sonoma, California  
Chardonnay  
Rodney Strong, Sonoma, California  
Cabernet Sauvignon  
MacMurray, California  
Pinot Noir

**DOMESTIC BEER (Select Three)**

*6 per bottle*

Miller Lite, Budweiser, Yuengling, Bud Light, Michelob Ultra,  
Coors Light, Beck's Non Alcoholic

**IMPORTED BEER (Select Three)**

*7 per bottle*

Amstel Light, Heineken, Sierra Nevada, Stella Artois, Corona,  
Corona Light

**ASSORTED SOFT DRINKS**

*4.50 per bottle*

Coke, Diet Coke, Sprite

**STILL BOTTLED WATERS**

*4.50 per bottle*

Pricing Includes Round Tables, Banquet Chairs, Standard Ivory Linens, Overlays and Napkins and all Flatware, China, Glassware, Buffet Tables, Buffet Skirting, Chafing Dishes and Serving Pieces. Client will be charged based on the number of guests at the Wedding Ceremony.

\*Additional \$350 fee for the Tandoori Rental and Chef to cook Fresh Breads on Site

An additional "plating fee" of \$1.25 per guest, per item will apply for any additional items provided for the event (including but not limited to Traditional Indian Desserts, Candies, Mints, Seeds, Snacks, etc.)

Additional \$2.25 per guest to add Masala Tea

Additional Fees will apply for Seafood Items and/or Halal or Kosher Meats

Menus may be customized to meet your needs and those of your attending guests. Additional charges may apply for substitutions.

\*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.  
Food and beverage and room rental prices are subject to a 24% service charge and applicable taxes (currently 8.25%).  
Both are subject to change without notice. Please note that service charges are taxable (currently 7.25%).

**SPECIALTY CONSUMPTION BARS**

125 bartender fee ~ (1) Bartender per (75) Guests

**MARTINI BAR – 14 per drink**

Grey Goose and Absolut Flavored Vodkas  
Cosmopolitan  
Sour Apple  
Lemon Drop  
Ballantyne  
Lychee

**CHAMPAGNE BAR – 14 per drink**

**Classic Champagne Cocktail**

Champagne, Bitters and Sugar

**Kir Royale**

Champagne and Chambord

**Peach Bellini**

Champagne and Peach Nectar

**Limoncello**

Champagne and Limoncello

*\*Clients choosing to have beverages charged on consumption will be required to pre-pay based on an estimate of 2 drinks per guest, per hour. If the beverage total is LESS than the pre-paid estimate, the difference will be refunded to the client once all other charges on the account have been processed. If the beverage total is MORE than the pre-paid estimate, the difference will be billed to the credit card on file after the conclusion of the event.\**





**THE BALLANTYNE**  
A LUXURY COLLECTION HOTEL  
Charlotte

## BOOKING DETAILS

### WEDDING RECEPTION MINIMUM REQUIREMENTS

Food and beverage minimum requirements are required to reserve function space at The Ballantyne Hotel & Lodge. All Bombay Grille or Blue Taj catering charges will be confirmed in writing by your Meetings & Event Manager and billed through the Ballantyne Hotel master account for the wedding.

### POST WEDDING CEREMONY LUNCHEON MINIMUM REQUIREMENTS

Food and beverage minimum requirements are required to reserve function space at The Ballantyne Hotel & Lodge. Location of the luncheon will be determined based upon hotel availability, the number of guests attending the luncheon, and whether the client prefers for lunch to be served on a "flow" or in a space with seating for the full guest count. All Bombay Grille or Blue Taj catering charges will be confirmed in writing by your Meetings & Event Manager and billed through the Ballantyne Hotel & Lodge master account for the wedding.

### INDIAN CATERING

The Bombay Grille and The Blue Taj are the only approved Indian Caterers for the Ballantyne Hotel & Lodge. You will work directly with them to coordinate your tasting and menu planning. Any other food and beverage are not permitted. A fee of \$2500.00 will be assessed if any other catering and/or personal food items are brought on property.

### VENDORS

The host or professional planner are responsible for communicating vendors detailed contact information to your Meetings & Event Manager at least 30 days prior to the event. The Ballantyne Hotel does require that all vendors have certificates of insurance on file with the hotel at least 30 days prior to the event. Vendors are responsible for set up and tear down of all of their own equipment and must bring all items required for set up (i.e. extension cords, tarps in case of rain etc.). If your vendors fail to bring all necessary equipment and the hotel is required to supply said items the charges will be posted to your master account and billed to the credit card on file.

### WEDDING PLANNING SERVICES

The Ballantyne Hotel & Lodge highly recommends (but does not require) utilizing the services of an experienced & insured full service professional event planner. It is strongly recommended that an outside coordinator is hired to coordinate your event. A professional planner will coordinate with vendors during set up and throughout your event to ensure that the decorator, DJ, photographer, videographer and any other vendor has a point person throughout the event. Your Hotel Meetings & Event Manager will liaise with you prior to the event to pre-plan your room diagram and timeline for the event and coordinates with the Hotel Banquet Captain the day of the event to ensure that the service staff are prepared to service your event per your instructions (as outlined on the EO).

### CONFIRMATION OF SPACE & ACCOUNT SETTLEMENT

Function space may be confirmed on a definite basis as early as twenty four (24) months in advance. Reservations are confirmed definite upon receipt of the signed contract and initial deposit. The initial deposit will be based on twenty five percent (25%) of the estimated charges of the event. A second deposit of fifty percent (50%) of the remaining estimated charges will be due six months prior to the event. The final deposit will be due fourteen (14) days prior to the event. Guaranteed attendance will be due no later than three (3) days prior to the event, with any remaining balance to be applied to the credit card on file at the time of the guaranteed attendance.

### SEATING

Banquet seating will be at round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are provided by your Meetings & Event Manager.

### AUDIO VISUAL EQUIPMENT & EVENT LIGHTING

Equipment and services are provided by ON Event Services, located at The Ballantyne Hotel. Specific charges for equipment and labor may be obtained from your Meetings & Event Manager and ON Event Services Representative. An additional fee of \$1,500 will be imposed if you elect to hire your own Lighting Design Team.

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